



CAFE EL PORTAL

Fulton at Eighth Avenue

"BY GOLDEN GATE PARK"

RELISHES AND APPETIZERS

Celery en Branche	.20	Sweet Pickles	.15
Queen Olives	.20	Dill Pickles	.10
Ripe Olives	.15	Salted Almonds	.25
Stuffed Olives	.20	Pearl Onions	.15
Stuffed Celery	.25	Sweet Gherkins or Mixed	.15
California Oyster Cocktail	.25	Crab Cocktail	.25
Sea Food Cocktail	.25	Fruit or Shrimp Cocktail	.25
Olympia Oyster Cocktail	.25	Canape of Anchovies or Caviar	.50

OYSTERS AND SHELL FISH

Crab Meat a la Newburg	.60	Hangtown Fried Oysters	.65
Crab Meat au Gratin	.55	Broiled on Toast, half dozen	.65
Crab or Shrimp Louis	.65	Pan Roast, half dozen	.65
Shrimps a la Newburg	.65	Stewed in Milk, half dozen	.50
Raw on Plate with Cold Slaw (6)	.50	Stewed in Cream, half dozen	.60
Fried in Butter, half dozen	.55	Deep Shell Roast with Bacon	.65

SALADS

El Portal Special	.35-.60	Lettuce and Tomato	.20-.30
Chicken a la El Portal	.40-.65	Hearts of Lettuce	.15-.25
Fruit	.35-.50	Cottage Cheese on Pineapple	.25-.35
Waldorf	.25-.40	Palace Court	.50-.75
Sliced Tomatoes	.15-.25	Stuffed Egg	.25-.35
Crab	.35-.50	Potato or Cold Slaw	.15-.25
Cosmopolitan	.40-.60	Stuffed Tomato, Plain	.35
Tuna Fish or Shrimp	.30-.45	with Tuna, Crab or Shrimps	.50
Combination	.30-.50	with Chicken	.60

Bread and butter 5c with salad under 35c

The above served with mayonnaise or french dressing

DRESSINGS

Roquefort	.20	Thousand Island or Louis	.15
Russian	.25	Hollandaise Sauce on Vegetable	.15

COLD MEATS

Assorted Cold Meats, Potato Salad	.50	Turkey with Potato Salad	.65
Cold Ham with Potato Salad	.45	all White Meat	.85
Cold Roast Beef with Potato Salad	.50	Sardine (Individual)	.40
Chicken with Potato Salad	.75		

STEAKS AND CHOPS

New York Cut	.95	Welsh Rarebit	.50
Sirloin Steak	.75	C. and B. Special Ham Steak	.75
Club Steak	.55	Filet Mignon (for 1)	1.00
Rib Steak	.55	T-Bone Steak	1.00
Extra Cut Rib Steak	.80	Tenderloin Steak (for 1)	1.00
Plain Steak	.50	Porterhouse Steak (for 1)	1.25
Combination Grill	.75	Lamb Chops (2) 50; (3)	.65
Steak a la Minute	.75	French Lamb Chops (2)	.75
Veal Cutlet, plain .55; Breaded	.55	Pork Chops (2) .50; Breaded	.50
Calf's Liver and Bacon	.55	Pork Tenderloin	.90
Club Sausages	.45	Fried Ham or Bacon (full order)	.45
Hamburger Steak, Spanish	.40		

GARNITURES

Planked (per person)	.40	En Casserole, Bourgeoise	.50
Bordelaise or Mushroom Sauce	.25	Smothered Onions	.15

POULTRY, FOWL AND MISCELLANEOUS

Chicken Saute Sec (half)	.65	Spring Chicken, Broiled (half)	.60
(whole)	1.25	(whole)	1.10
Dixie Fried Chicken, Mammy Gravy	.65	Chicken a la King (for one)	.75
(half) .65; (whole)	1.25	(for 2)	1.50
Chicken a la Maryland (half)	.65	Sweetbreads Grilled	.75
(whole)	1.25	Sweetbreads Dewey or Newburg	.75
Minced Chicken in Cream	.75	Sweetbread Royal en Cass	.75
Chicken en Casserole (for 2)	1.50	Vienna Schnitzel	.75

SANDWICHES

Monte Cristo	.55	American Cheese	.15	Liverwurst Sausage	.25
Chicken or Turkey	.45	Deviled Egg	.20	Lettuce and Tomato	.20
Minced Chicken	.40	Tuna Fish	.20	Cold Roast Beef	.25
Pimiento Cheese	.20	Manhattan	.55	Lettuce, Mayonnaise	.15
Swiss Cheese	.20	Fried Ham	.25	Minced Olive	.25
Fried Egg	.20	Tongue or Sardine	.25	Peanut Butter	.15
Boiled Ham	.20	Ham and Egg	.30	Salami or Bologna	.15
Oyster or Caviar	.30	Combination	.60	Imported Swiss	.25
Ham and Cheese	.30	Hamburger Steak	.20	Limburger	.20

THREE DECKER SANDWICHES

Served on Toast or Plain with Potato Salad and Pickles

Tomato and Lettuce	.25	Minced Tuna and Lettuce, Mayonnaise	.25
Ham and Cheese	.35	Fried Ham and Tomato Sandwich	.35
Minced Chicken and Olives	.40	Lettuce and Mayonnaise	.20
Clubhouse	.60	Peanut Butter and Jelly	.25
Boiled Ham with Lettuce and Mayonnaise	.30	Pimiento Cheese and Bacon	.30
		Chicken and Lettuce with Mayonnaise	.50

OPEN SANDWICHES

El Portal Filet Steak Sandwich on toast, Sliced Tomatoes	.75	Hot Tuna, Cream Gravy	.35
Hot Chicken with Gravy	.45	Crab Louis	.40
Chef's Special Sirloin Steak Sandwich, Fried Potatoes	.40	Melted Cheese	.30
Hot Turkey, Gravy	.50	Melted Cheese and Bacon	.35
		Denver	.35
		Fried Ham and Egg	.35

ANY SINGLE ORDER SERVED FOR TWO PERSONS, 25c EXTRA

EL PORTAL SPECIAL SANDWICHES

Golden Gate Park	.60
St. Francis Riding Club	.35
Stein Special	.40
El Portal Delight	.55
Aufweidersein	.35
The Baron Munchausen	.50
"Vas You Deve Charlie"	.45
Dutch Treat	.40
Berlin	.60

VEGETABLES AND POTATOES

French Fried Potatoes	.10
French Fried Onions	.25
Lyonnais or Shoestring Potatoes	.15
Hashed Brown Potatoes	.15
Potatoes au Gratin	.20
Potatoes O'Brien	.25
Parisienne Potatoes	.25
Cottage Fried Potatoes	.20
Fried Egg Plant	.20
Hot or Cold Asparagus	.25
Golden Bantam Corn on Cob	.25
Stewed Corn or Tomatoes	.15
String Beans or Green Peas	.15
Fried Onions	.15
Spinach .15; with Egg	.25
Sweet Potatoes Candied	.25
Carrots	.15
Corn Sauté O'Brien	.25

PASTRIES

Homemade Cakes	10, 15, 20
French Pastry	.10, .15
Danish Pastry or Butterhorn	.10
Homemade Pies	.10, .15
Doughnuts or Pound Cake	.10
Pie or Cake a la Mode	.15
Pie or Cake with Cream	.15
Pie with American or Swiss Cheese	.15

CHEESE

Cottage or Swiss	.15
Roquefort or Camembert	.25
American	.15
Tillamook Yellow American	.15

Served with Toasted Crackers

GRIDDLE CAKES, WAFFLES AND TOAST

Cream Waffle	.20
Waffle with Bacon, Ham or Sausage	.35
Cinnamon Toast	.15
Milk Toast	.20
Hot Cakes with Maple Syrup	.20
Doughnuts	.10
Hot Cakes with Ham or Bacon	.35
French Toast with Jelly	.35
Dry or Buttered Toast	.10
Boston Cream Toast	.30
Buckwheat Cakes	.20
Coffee Cake or Melba Toast	.10

A Pleasant Place To Dine Cafe El Portal Eighth Ave. at Fulton

Saturday, June 14, 1941

El Portal 40c Luncheon Plate

(Served from 12 noon to 2:30 p. m.)

Choice of One Entree on the 50c Dinner with Potato, Vegetable and Coffee

Special El Portal Regular Dinner

(Served from 12 noon to 9:30 p. m.)

Price of Entree indicates the price of your complete dinner

Glass of Wine, Tomato Juice, Pickled Beer or Club Salad

SOUP

Cream of Tomato or Egg Noodle Soup

ENTREES

Assorted Cold Meats, Potato Salad 65	Roast Leg of Veal with Dressing 65
Grilled (3) Spring Lamb Chops 65	Baked Breast of Lamb with Peas 55
Por Roast with Spaghetti 60	Salisbury Steak with Onions 50
Combination Grill consisting of: 1 lamb chop, 2 sausages and 1 liberty steak 60	Grilled Spring Abalone, Tartar Sauce 75
Honeycomb Tripe, Spanish 50	Calf's Sweetbreads Saute, Mushroom Sauce 60
Special Top Sirloin Steak 75	Veal Cutlets, Breaded and Country Gravy 65
Roast Prime Ribs of Beef au Jus 70	Grilled (2) Pork Chops, Apple Sauce 60
Baby Beef Rib Steak 75	New York Cut Sirloin Steak 90
Half Fried Spring Chicken, Southern Style 70	T-Bone Steak 90
	Virginia Ham Steak, Garnished 70

VEGETABLES

Fresh Vegetable Potatoes

DESSERTS

Chilled Cantaloupe	Fruit Jell-O with Whipped Cream
El Portal Ice Cream (any kind)	Rice Custard Pudding
Stewed Prunes	Assorted Pies
	Layer Cake
	Apple Sauce
	Sherbet

DRINKS

Coffee, Tea or Milk Glass of Calif. Wine, Sweet or Dry with Dinner 10c extra

SPECIAL 1934 VINTAGE SAUTERNE OR BURGUNDY WINE, Large Bottle \$1.00; half Bottle .50

El Portal Dinner Supreme 90c

(Served from 5:00 p. m. to 1:00 a. m.)

RELISHES

Ripe Olives Sweet Gherkins

COCKTAILS

Chilled Tomato Juice or Glass of California Port or Sherry Wine
Fruit Cocktail Sea Food Cocktail

SOUP—Cream of Tomato or Egg Noodle Soup

SALAD—*Chateau* Salad

ENTREES

El Portal Baby Beef Filet Mignon, 10c Extra	Roast Prime Ribs of Beef, extra cut
Roast Leg of Veal, Sage Dressing	Veal Cutlet, Breaded and Country Gravy
Half Fried Chicken, Southern Style	Baby Beef Top Sirloin Steak with Onions
Small Club Steak	Special Baby Beef N. Y. Cut or T-Bone Steak, 10c extra
Grilled (3) French Lamb Chops	Calf's Liver with Bacon

VEGETABLES

Fresh Vegetable Potatoes

DESSERTS

Old Fashioned Strawberry Shortcake Fruit Jell-O with Whipped Cream
Homemade Pie or Cake a la Mode, El Portal Ice Cream or Sherbet with Cookies, Chocolate or Strawberry Sundae, Cup Custard, Pudding, Preserved Pears or Peaches

DRINKS

Coffee, Tea or Milk Glass of Calif. Wine, Sweet or Dry with Dinner 10c extra

75¢

Chef's Special Steak
Platter (Sirloin Steak)
Vegetables—Potatoes
Coffee

55¢

Ham and Eggs with
French Fried Potatoes
Toast and Coffee
(Served at all hours)

CHILD'S DINNER 40¢
Soup, choice of Entree
on regular dinner except
steak or chicken
Potatoes and Vegetables
Ice Cream and Milk

GUESTS BRINGING THEIR OWN LIQUOR WILL BE CHARGED A COCKAGE FEE OF 25c PER PERSON REGARDLESS OF SET-UP SERVICE.

— — WINE AND LIQUOR LIST — —

STRAIGHT DRINKS

American Bourbon (bottled in bond)	.35		
Canadian Bourbon (bottled in bond)	.25		
Bourbon or Scotch Whiskey	.25	California Port or Sherry	.15
Scotch (Imported)	.25	White Horse	.25
Teacher's Highland Cream	.25	Dewar's White Label	.25
Haig and Haig Five Star	.25	California Dry Wine	.15
Johnnie Walker (Red Label)	.25	Haig and Haig Punch	.35
Johnnie Walker (Black Label)	.35	Gin (domestic)	.25
Champagne (glass)	.75	Gin (imported)	.25
Vermouth (imported)	.25	Imported Port Wine	.25
Imported Sherry Wine	.25		

COCKTAILS

CHAMPAGNE	.35	Zazerac	.35	Brandy or Bronx	.25
Old Fashioned	.25	Side Car	.35	Dubonnet	.25
Manhattan	.25	Alexander	.35	Gibson or Martini	.25
Honolulu	.25	Bacardi	.35	Daiquiri	.35

FIZZES

Gin	.25	New Orleans	.30	Whiskey	.25
Sloe Gin	.25	Royal	.30	Cream	.30
Golden	.30	Silver	.30	Bacardi	.35

MIXED DRINKS

Amer Picon	.35	Sloe Gin Rickey	.25	High Life	.35
Whiskey Sour	.25	Sherry Flip	.30	Coffee	.30
Tom Collins	.25	Egg Nog	.30	Scotch Lassie	.25
Gin Sling	.25	Whiskey Hi Ball	.25	Elks	.25
Gin Rickey	.25	Scotch Hi Ball	.25		

All Drinks made with Imported or American Bonded Liquor 10c Extra

CORDIALS OR LIQUEURS "DOMESTIC"

Green and Yellow		Benedictine or King		Anisette	.25
Chartreuse	.25	Alphonso	.25	Apricot or Peach	.25
Creme de Menthe	.25	Blackberry	.25	Grasshopper	.35
Creme de Cocoa	.25	Kummel	.25	Brandy	.25
Curacao	.25			Pousse Cafe	.50

IMPORTED LIQUEURS

Codets Freres Cognac	.35	J. J. & S. Three Star Irish Whiskey	.35
Metaxas Cognac	.35	Three Star Hennessy Cognac	.35
Martell's Three Star Cognac	.35	Strasowsky's Vodka	.35
D. O. M. Benedictine	.35	Liquor Veritas Frappe (Absinthe)	.50
Cointreau	.50	Chartreuse, Yellow or Green	.50
Creme de Cocoa	.35	Creme de Menthe	.35
Curacao Jugs	.35	Anisette	.35
Creme de Violettes	.35	Creme de Roses	.35

WINES

El Portal Special Burgundy or Sauterne		Large	Small
El Portal Special Port or Sherry		.50	.30
El Portal Special California Dry and Sweet Wines (glass)		.90	.50
		—	.15

CRESTA BLANCA

Sauterne or Riesling	1.50	.75	Chablis	1.50	—
Zinfandel	1.50	—	Burgundy	1.50	.75
Port	1.75	—	Sherry	1.75	—

ITALIAN SWISS COLONY

Tipo, Red or White	1.50	.85	Claret	1.00	.75
Burgundy or Riesling	1.25	.75	Sauterne	1.25	.75

CASA MADRONE WINES

Port, Sherry, Angelica or Muscatel		1.50
Chablis or Haut Sauterne		1.25
Claret, Burgundy, Zinfandel, Cabernet, Sauterne or Riesling		1.00

I. DE TURK WINES

Claret		1.25
Burgundy or Dry Sauterne		1.50
Chateau De Turk (Formerly Chateau Yquem)		1.75

SPARKLING WINES

Cresta Blanca Sauterne	3.00	1.75
Cresta Blanca Burgundy	3.00	1.75

Also Other California Sparkling Wine—Ask Waiter

CHAMPAGNES DOMESTIC AND IMPORTED

Mumm's Extra Dry	8.00	4.50	Clicquot Yellow Label	8.00	4.50
Golden State	5.00	3.00	Korbel Sec (1918)	5.50	3.25
Paul Balfour	4.00	2.25	Casa Madrone	3.50	2.00

IMPORTED WINES

Bordeaux Sauterne	3.00	1.75	Bordeaux St. Julien	2.75	—
Portugal Invalid Port	4.00	—	German Moselblumchen	2.50	—
German Liebfraumilch	2.50	—	Spain Old Sherry (1830)	4.00	—
England Three Star (Pale Dry)		3.00			—

BEVERAGES

Acme (glass) .10; (bottle)	.20	Budweiser	.25
Lucky Lager	.20	Mineral Water	.50
Schlitz	.25	Ginger Ale	.50
Bass Ale or Stout (split)	.30	Syphon Water	.50
Rainier (bottle)	.20		

HOT DRINKS

Tom and Jerry	.25	Cafe Royal	.25
Milk Punch	.30	Whiskey Punch	.25
Brandy or Hot Rum Toddy	.25	Egg Nog	.30

Guests bringing their own liquor will be Charged Corkage Fee
of 25 cents per person, regardless of Set-up Service

IN DUTCH OR SPANISH ROOMS FROM 7 P. M. TO 1 A. M.—

NO SERVICE LESS THAN 25c PER PERSON

FOUNTAIN SPECIALS

ICE CREAM

El Portal Special	.20
Vanilla, Strawberry or Chocolate	.15
WATER ICES or SHERBETS	.15
<i>With Cakes, Five Cents Extra</i>	
Ice Cream Sodas (all flavors)	.15
<i>With Nuts, Five Cents Extra</i>	
SPECIAL ICE CREAM SODAS	.20
<i>Milk Chocolate, Butterscotch or Marshmallow</i>	
<i>All Ice Cream Sodas made with Whipped Cream</i>	

MILK AND EGG DRINKS

Milk Shake	.15
Ovaltine (Hot or Cold)	.15
Malted Milk 20; Double	.30
Egg Milk Shake or Malted Milk .25; 2 Eggs	.30

THIRST QUENCHERS AND ADES

Phosphates (all flavors)	.10
Topped with Fruit Ice	.15
Egg Phosphates .20; Frozen	.25
Plain Lemonade .15; with Egg	.25
Fresh Orangeade	.15
Shasta Ade	.25
Fruit Ade or Grape Ade	.25
White Rock Ade	.25

The above drinks topped with Fruit Ices 5c extra
All ades made with seltzer except
lemonade and orangeade

MINERAL WATERS

Calso (glass)	.10
Napa Soda (bottle) or Calso (glass)	.15
White Rock (split)	.20
Pluto (glass) or Shasta	.10

All colors used in fountain drinks, ice cream and ices are provided by harmless, certified artificial colors the use of which is sanctioned by the Pure Food Law.

WE MAKE OUR OWN ICE CREAMS, SHERBETS AND PASTRY — TAKE SOME HOME

FANCY DRINKS AND PUNCHES

Fresh Orange Cooler	.20; Sea Breeze Cooler	.25
Pineapple Smash		.25
Frosted Fruit or Special Fruit		.25
Root Beer Float	.15; Frosted Root Beer	.20
Grape		.20
Snow Ball, Maruschino or Hawaiian		.25
Mint Freeze	.25 Grenadine	.15

MISCELLANEOUS

Ferrimlac, Sweet Milk or Coca Cola10
Fresh Orange or Grapefruit Juice	.15 Large	.25
Tomato Juice or Grape Juice	. .15 Large	.25
Brown's Celery Phosphate10
Root Beer	.10 Iced Tea15
Soda Bi-Carbonate or Bromo Seltzer10
Cream (half and half)	.25; Pure Cream	. . .35
Canada Dry	. . .25 Rainier	. . .15
Budweiser	. . .20 Acme	. . .15
Golden Glow	. .15 Lucky Lager	. .15
Schlitz	. . .20	

HOT DRINKS

Coffee (pot)	.15; (cup)	.10; (small black)	.05
Chocolate, Whipped Cream (pot)	.20; (cup)		.15
Milk (cup)	.10; (pot)		.15
Lipton's Tea (pot)			.10
Beef Bouillon (cup)			.15
Celery Phosphate			.10

EL PORTAL SPECIAL DISHES

EL PORTAL SURPRISE	.50
Sliced Cake, Vanilla and Strawberry Ice Cream, Marshmallow Dressing, Whipped Cream, Individual Hot Caramel	

BANANA SPECIAL	.50
Sliced Banana, Vanilla, Strawberry Ice Cream, Orange Ice, Crushed Berries with Nuts and Whipped Cream.	

PINEAPPLE SPECIAL	.35
Sliced Pineapple, Vanilla Ice Cream, Water Ice, Crushed Pineapple, Whipped Cream, Nuts	

PETER PAN	.35
Chocolate Ice Cream, Marshmallow, Banana, Nuts and Whipped Cream	

PEACH MELBA	.40
Vanilla Ice Cream, Sliced Peaches, Nuts and Whipped Cream	

MUTT AND JEFF	.40
Vanilla, Strawberry and Orange Ice, Crushed Fruits, Nuts and Whipped Cream and Cakes	

MOONLIGHT SPECIAL	.40
Slice Cake, Vanilla, Strawberry and Chocolate Ice Cream with Marshmallow Cream, Nuts and Whipped Cream	

BUSTER BROWN	.40
Fiestas, Strawberry, Vanilla and Chocolate Ice Cream, Crushed Fruits, Nuts, Whipped Cream	

LOVERS DELIGHT	.40
Whole Banana with Strawberry Fresh Fruit Ice Cream, Crushed Strawberries, Nuts and Whipped Cream	

FRAPPES 25:	Served with Cakes 5c extra
Strawberry, Pineapple, Orange, Raspberry, Sliced Banana, Chocolate	

PARFAITS 30:	Served with Cakes 5c extra
Strawberry, Pineapple, Orange, Raspberry, Sliced Banana, Chocolate	

PLAIN SUNDAES 20:	With Nuts .05 extra
-------------------	---------------------

FRUIT SUNDAES	.25
Strawberry, Raspberry, Pineapple	

SPECIAL SUNDAES 25:	With Nuts .30
Butterscotch, Marshmallow, Milk Chocolate, Chop Suey	

HOT SAUCE SUNDAES 30:	
Served with Whipped Cream, Chocolate Fudge Caramel, Butterscotch	

FLORADORA	.35
Strawberry Ice Cream, Crushed Berries, Sliced Banana, Ground Nuts and Whipped Cream	

CONEY ISLAND	.35
Banana, Strawberry, Vanilla and Orange Ice, Marshmallow, Nuts and Whipped Cream	

GOLDEN GATE SOUVENIR	.40
Sliced Pineapple, Vanilla and Chocolate Ice Cream, Chocolate Sauce, Nuts, Whipped Cream	

BLACK EYE	.75
Chocolate Sauce, Vanilla and Chocolate Ice Cream, Nuts, Whipped Cream, Nonpareils	

AMERICAN BEAUTY	.30
Crushed Berries, Strawberry Ice Cream, Nuts and Whipped Cream	

Small Cakes Served with the Above Special.



